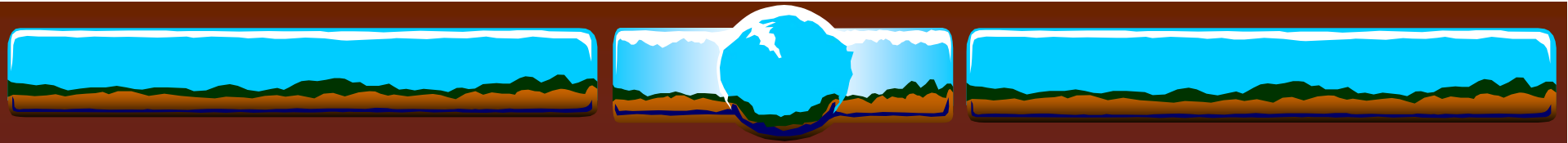


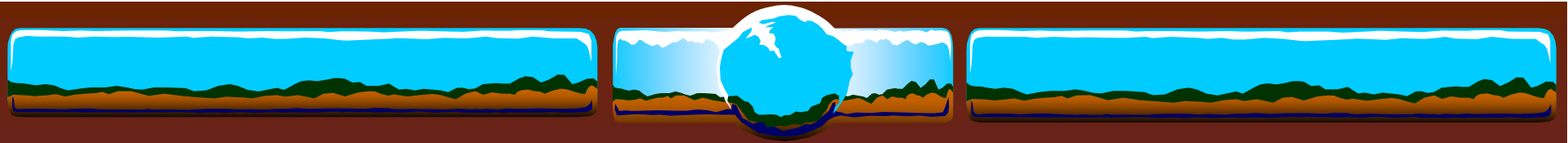
# Three Steps to Healthy School Meals

- This system is used for:
  - Planning Pre-analyzed Lunch Menus
  - Purchasing Food with Food Descriptions
  - Producing and Presenting Food to Students
  
- Components of the System are Provided in Three Steps:
  - Menu Planning
  - Procurement of Food for Menu Cycle
  - Production Records



# Three Steps to Healthy School Meals

- **Step 1: Menu Planning**
- **Menu Cards for Planning Pre-analyzed Menus**
  1. Menu Cards are Color-Coded
  2. Selection of Color Combinations
  3. Selection of Menu Card Entrees by Color to Determine Menus for the Week or a Menu Cycle
  4. Menu Cards include Presentation Tips for Service
- **Standardized Recipes are Designated on the Menu Cards**
  1. Recipes include Food Description of Entrée Product in Pre-prepared
  2. Recipes determine Food to be Purchased



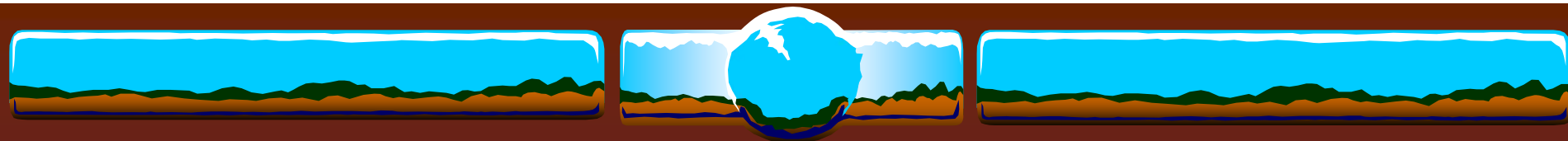
# Three Steps to Healthy School Meals

## ➤ Step 2 Procurement of Food for Menu Cycle

A. Food descriptions are used to purchase food.

B. *BIDBUILDER TOOL* assists food purchasers with web site based technology using food descriptions.

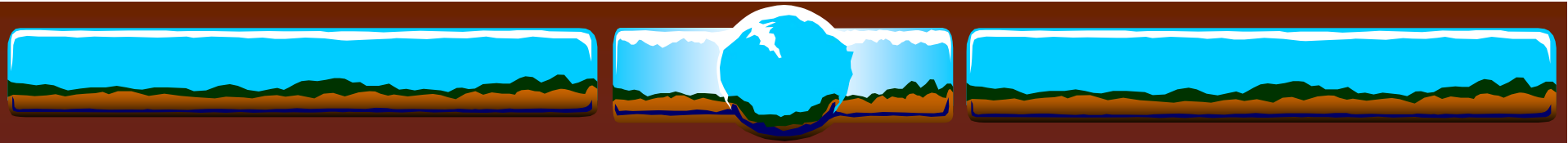
<http://www.tea.state.tx.us/CNP/demo/bidbuilder.cgi>



# Three Steps to Healthy School Meals

## ➤ Step 3. Production Records

- A. Production Records are color-coded and numbered to match the menu cards selected for the week or menu cycle.
- B. Production Records contain basic information for meal requirements and food production.
- C. Copy-ready production record forms are to be completed by the preparation sites.



# Three Steps to Healthy School Meals

➤ Available from :

NFSMI at:

[jlogan@sunset.backbone.olemiss.edu](mailto:jlogan@sunset.backbone.olemiss.edu)

Arkansas DOE at:

<http://cnn.k12.ar.us/three.htm>